

JACKIE'S ROASTED TOMATO BASIL SOUP

This recipe is a holiday favorite of mine because it's easy, it boasts beautiful holiday colors and it's served best with a grilled brie cheese sandwich.

PREP TIME: 15 minutes

COOK TIME: 1 hour 15 minutes

SERVINGS: 4-6

INGREDIENTS

For the roasted tomatoes:

- 3 lbs. Roma, plum tomatoes or any tomatoes in season, cut in half (or high-quality boxed tomatoes)
- 8 cloves garlic, peeled
- 3 tbsp. olive oil
- Freshly ground salt and pepper

For the caramelized onions:

- ½ tablespoon olive oil
- 2 yellow onions, thinly sliced

Toppings:

- ½ c. packed basil leaves
- ½ tsp. dried oregano
- 1-2 c. water or vegetarian broth, depending on how thick you want the soup
- Freshly ground salt and pepper, to taste

Optional add ins:

- Light/Regular coconut milk for a creamy vegan soup
- Whole dairy milk/heavy cream for a creamy texture
- Parmesan cheese, for a tangy, flavor enhancing flavor
- 1-2 tbsp. butter, for richer flavor

DIRECTIONS

1. Preheat oven to 400 degrees F. Line a large baking sheet with parchment paper. Place halved tomatoes and garlic cloves on the baking sheet and drizzle with 3 tablespoons of olive oil. Generously season with salt and pepper. Roast in the oven for 40-45 minutes.
2. While the tomatoes are roasting, make the caramelized onions: Add ½ tablespoon olive oil to a large pot and place over medium heat. Add the onion slices and stir to coat the onions with olive oil. Cook, stirring occasionally. Check onions every 5-10 minutes until they have completely caramelized and turned golden in color. This takes 20 -30 minutes.
3. Once tomatoes and garlic are finished, allow them to cool for 10 minutes, then add them to a food processor or blender and blend until smooth. Next add basil and caramelized onions and blend again. Alternatively, you can add the tomatoes to the large pot and use an immersion blender. Whatever is available to you.
4. After blending, transfer back to pot, turn to medium low heat and add in oregano, vegetarian broth and salt and pepper to taste. From there you can add in any additional add-ons you want (as listed in the ingredients). Allow tomato soup to simmer 10 minutes before serving. To serve, garnish with parmesan cheese and serve with grilled cheese, if desired.